

Food: Too Good To Waste – Successes and Lessons from Communities
February 10, 2015 at 9:30-11 am PST

Speaker Bios

Dr. Viki Sonntag is a community-based participatory research practitioner and the founding director of EcoPraxis. From 1997 to 2003, Viki did research in the Netherlands, working with the leading practitioners and theoreticians of transition management, a policy approach to structural/system change adopted by the Dutch Ministry of Environment to guide their sustainability initiatives. Her PhD thesis examined the relation of sustainable consumption to the adoption of information technologies in production and economies of speed. For the past three years, Viki has been the lead researcher on Food: Too Good to Waste.

Jennifer Jordan is the Recycling Coordinator for the City of Iowa City. Jen grew up in Iowa and lives in Iowa City. She has a BS in Geography and MA in Urban Planning from the University of Iowa. She coordinates the City's waste reduction and recycling programs, including drop-off site recycling, composting, household hazardous waste, education and outreach and events. Jen has served on the board of directors of the Iowa Recycling Association, the Iowa DNR Solid Waste Alternatives Program Advisory Council and the Iowa Waste Reduction Center's Food Waste Advisory Committee.

David Rocheleau is a Chef with 18 years of food service experience and three degrees from Johnson & Wales University (JWU) in Providence, RI including Culinary Arts, Entrepreneurship and an MBA in Organizational Leadership. David has been a chef-instructor at JWU in the Feinstein Community Service Center, where he routinely created hands-on experiences for students that delved into food justice, social responsibility in food service, environmentalism and local food systems. He is currently running a meal program for adults at Crossroads Rhode Island in Providence, whose mission is to help homeless or at-risk individuals and families to secure stable homes. David is also the former chair of the Healthy Environment Working Group for the RI Food Policy Council.

Karen May manages King County's Food: Too Good To Waste campaign in collaboration with EPA Region 10 to raise awareness about the impacts of food waste and to encourage residents to adopt behaviors that prevent wasted food. Karen also manages several education and outreach programs for the King County Solid Waste Division including its Master Recycler Composter volunteer program, recycling collection events and compost incentives program. She has a Master's degree in Geology from Montana State University. www.recyclefood.com

Ashley Zanolli has worked at the US EPA Seattle office on air toxics, biofuels, environmental justice, and climate change programs since 2006. Ashley currently co-leads the West Coast Climate & Materials Management Forum, a stakeholder group of western communities working together to drive climate action through sustainable materials management. Over the past three years, she's led development of Food: Too Good to Waste, a community food waste prevention toolkit, with the help of about 25 state and local governments. Ashley also implements EPA's Sustainable Food Management Program and Food Recovery Challenge with businesses and colleges in Alaska, Idaho, Oregon, and Washington, and grocers throughout the US. She holds a B.S. in Chemical Engineering and a graduate certificate in Decision Making for Climate Change from Northwestern University.